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PROVISIONAL SPECIFICATION.

An Improved Form, Kind, or Manufacture of Bread.

I, LOUIS DONDY, of the Firm of J. A. Roggero & Co., of 6, Carter Street, Liverpool, in the County of Lancaster, Bakers, do hereby declare the nature of this invention to be as follows;—

This invention has for its object the combination of the bread making process and part of the macaroni making process in such way as to produce a more digestible and more palatable material than either of these would produce separately.

I have found that the use of water having large amount of salts in it, (such as hard water generally has) has an effect of lessening the tenacity of bread produced with it, whereas bread made from rain or distilled water is much tougher.

Now my invention consists in mixing flour and (preferably distilled) water together and kneading them to a very much greater extent than is now practised and adding the yeast, by this means the dough is altered in its character and becomes a tough elastic material like macaroni paste. This material is drawn out by me into very long sticks of small diameter, preferably $\frac{1}{4}$" to $\frac{5}{8}$" thick and up to 4 feet long and is baked in this shape. The sticks being so very thin, the bread is all crust, but instead of being hard crust it is crust somewhat similar to the vesicular crust found near the top of the tin in ordinary tin loaves, and which is looked upon as the nicest part of the crust of a loaf. The sticks do not require so long to bake as ordinary loaves. The gluten in the bread is converted into the form in which it exists in ordinary crust and in the exterior of toast, when it is considered no longer deleterious to a person of a diabetic tendency. My bread therefore becomes admirably adapted for the use of invalids as well as for ordinary consumption. It can be spiced or flavoured in any desired manner so as to partake of the nature of cake if desired.

Dated this 11th day of January 1899.

WM. P. THOMPSON & Co.,
Of 6, Lord Street, Liverpool, Patent Agents for the Applicant.

COMPLETE SPECIFICATION.

An Improved Form, Kind, or Manufacture of Bread.

I, LOUIS DONDY, of the Firm of J. A. Roggero & Co., of 6, Carter Street, Liverpool, in the County of Lancaster, Bakers, do hereby declare the nature of

this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

This invention has for its object the combination of the bread making process and part of the macaroni making process in such way as to produce a more digestible and more palatable material than either of these would produce separately.

In making macaroni, the flour is first thoroughly washed in a filter with water. By this means a considerable quantity of the starch is eliminated. It is then kneaded to a very great extent until it becomes extremely tough and plastic. It is then passed through dies so as to form the tubular shape and dried with a little heat, and is now macaroni. I have found that the use of water having large quantities of salts in it, such as hard water generally has, has the effect of lessening the tenacity of bread or macaroni produced with it, whereas bread or macaroni made from rain or distilled water is much tougher.

Now by my invention I treat the flour first in the manner already described for making macaroni so as to extract a considerable part of the starch, and preferably with distilled or at least pure rain water, or water having a very small amount of salts in solution, with the exception of the necessary chloride of sodium to give the requisite saltness to the bread. The paste is kneaded to a very much greater extent than is now practised in bread making, in fact to about the same, or even greater extent than is required in making macaroni, yeast is also added, together with the requisite salt. By this means the dough is altered in its character and becomes a tough elastic material like macaroni paste. The kneaded dough is drawn out into long sticks of small diameter or thickness preferably about one-fourth to five-eighths of an inch thick and of any convenient length up to say four feet long. It is baked in this shape to a nice brown but a much shorter period is required. In speaking of sticks it is obvious that they may be of any shape, such, for instance, as tubular like macaroni, girder shape in cross section, or even be thin sheets, the main object in forming it in sticks being that the bread shall be of small thickness so that the outside heat can readily penetrate it. Where the sticks are above the thickness of half an inch, I prefer to add a little lard or butter to the dough to lighten it somewhat. Through my sticks being so thin, the bread is practically all crust, but instead of being hard crust, it is crust somewhat similar to the vesicular crust found immediately above the top of the tin in ordinary tin loaves, which is looked upon as the most palatable part of the crust of the loaf. My sticks do not require anything like so long to bake as ordinary loaves. The material constituting the bread is converted into the nature of the aforesaid crust or the exterior of toast, when it is considered no longer deleterious to a person with a diabetic tendency. It is therefore admirably adapted for the use of invalids, as well as for ordinary consumption. It can be spiced or flavoured in any desired manner so as to partake of the nature of cake if desired. It will be found a very useful substitute for biscuits, and will keep much longer than ordinary bread.

The drawings illustrate my improved bread in three different sizes or diameters, each piece or length being shown broken in the middle so as to economise space on the sheet. These drawings are merely given as illustrations of the one form in which I send out my bread, and they are not in the slightest intended to confine my invention to this shape of stick.

Having now particularly described and ascertained the nature of my said invention, and in what manner the same is to be performed, I declare that what I claim is:—

1. The improved kind or manufacture of bread in which the dough is first worked up into a tough mass as in the process for making macaroni, the yeast and such condiments or flavourings as may be required, added, and the whole moulded, pressed or pulled out thin, and baked, substantially as described.

2. The improvement in the manufacture of bread which consists in kneading the flour with or without all its constituent of starch to a much greater extent than is now practised until it becomes a tough elastic material like macaroni paste, adding the material requisite to raise the dough, drawing it out in long sticks of small diameter or thickness and baking in this shape substantially as described.

Dated this 5th day of October 1899.

WM. P. THOMPSON & Co.,
Of 6, Lord Street, Liverpool, Patent Agents for the Applicant.

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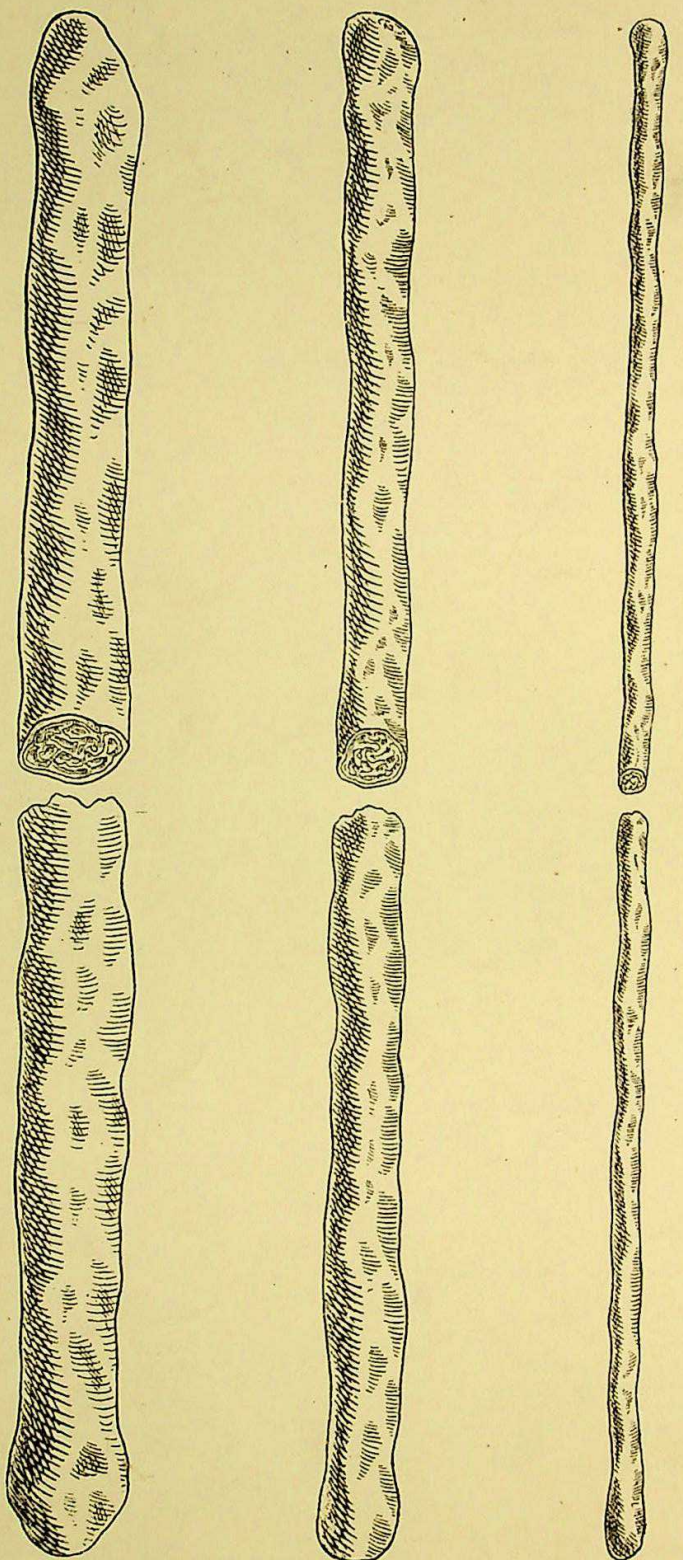

[This Drawing is a reproduction of the Original on a reduced scale.]

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